



LONG ROAD DISTILLERS

RASPBERRY LIQUEUR

FROM MICHIGAN RASPBERRIES

SPECS:

55.3 PROOF
27.65% ABV.

MLCC CODE
#17813

SHELF PRICE
\$22.99

LICENSEE PRICE
\$19.50



PER CASE

WE SOURCE INGREDIENTS, NOT SPIRITS.

INGREDIENTS:

100% RED WINTER WHEAT
Grown by our friends at Heffron Farms in
Belding, Michigan, as the neutral base.



HAND-PICKED RASPBERRIES
Grown by our friends at DeLange's Redberry Farm in
Hudsonville, Michigan.

Enjoy this seasonal release as a sipping cordial
paired with a piece of dark chocolate, or in your
favorite refreshing cocktail - like the classic Clover
Club!

CHARACTERISTICS:

**“EVERYTHING YOU LOVE ABOUT
MICHIGAN RASPBERRIES -
IN A BOTTLE”**

The first in a series of seasonal liqueurs by Long
Road Distillers, our Michigan Raspberry Liqueur is
everyone you love about Michigan raspberries - in a
bottle. It's bright, tart, and has just the right amount
of berry sweetness. And the fruit was grown and
handpicked right down the road in Hudsonville!

PROCESS AND TECHNIQUES:

- Base spirit is milled from whole grain and fermented on-site
- Flavored with locally grown and handpicked raspberries
- Proofed to bottle strength with house simple syrup
- Non-chill filtered
- Not treated with any carbon or charcoal filtration techniques

TASTING NOTES:

- Bright, fruity berry notes on the nose.
- Nicely balanced tart and sweet aromas and flavors on the palate.
- Rich and creamy mouth feel.
- A touch of tartness from the raspberries and a warm finish from the
higher proof to balance the sweetness.



DISTILLED & BOTTLED BY LONG ROAD DISTILLERS
537 LEONARD STREET NW. GRAND RAPIDS, MI

LONGROADDISTILLERS.COM

